

Skills Check Unit 10 Grade 12 General Answer Key

Instructions: Teachers may accept any appropriate alternatives relevant to the question.

1	<ul style="list-style-type: none"> • Time • Warmth/heat • Food • Water
2	B – 5°C – 60°C
3	C – store food in closed containers
4	<ul style="list-style-type: none"> • Nausea • Vomiting • Abdominal cramps • Diarrhoea
5	B – food allergies
6	B – washing hands after handling raw meat or poultry
7	A – a digestive reaction after eating dairy products
8	A – true
9	<ol style="list-style-type: none"> 1. C – diagnose 2. A – symptoms 3. B – monitor 4. D – removing
10	<ul style="list-style-type: none"> • Cool and store all leftover food quickly • Slice large pieces of meat into smaller pieces to cool quicker • Store leftover food no more than 3 days • Do not reheat food more than once • Thaw frozen food in the fridge • Do not leave hot food to cool for more than 2 hours